

Maple Bourbon Pecan Pie

Makes 1 Pie

Use the best pecans and the best maple and the best bourbon for the BEST pie! You'll love it served with gently whipped cream, lightly sweetened.

1 recipe perfect pie crust

All-purpose flour, for dusting

1 cup sugar

4 tablespoons unsalted butter, melted

4 large whole eggs, plus 2 large egg yolks

1 cup plus 2 tablespoons dark corn syrup

½ cup pure maple syrup

2 tablespoons bourbon or dark rum

1 teaspoon pure vanilla extract

1 ½ cups pecan halves

2 tablespoons heavy cream

Whipped cream (optional)

Directions:

On a lightly floured surface, roll dough to 1/8 inch thick. Transfer to a 9-inch pie tin, leaving a ½ inch overhang. Fold overhang under evenly. Using a paring knife, carefully cut out decorations from scraps of dough. Place lined pie tin and decorations into refrigerator. Chill for at least 30 minutes.

Heat oven to 400 degrees. In a medium bowl, whisk together sugar, butter, 4 whole eggs, corn syrup, maple syrup, bourbon, and vanilla. Fold in half the pecan halves. Pour filling into pie shell; arrange remaining pecan halves on top of pie.

Score the outer rim of pie. Beat 1 egg yolk and brush over hatch marks. Adhere decorations to the dough in a decorative pattern. Chill the pie for 30 minutes. Mix 2 tablespoons heavy cream with remaining egg yolk. Brush the egg glaze over the decorations, and transfer pie to oven.

Bake 15 minutes, then reduce heat to 350 degrees. Bake until a knife tip comes out clean, about 1 hour 15 minutes. Serve warm or at room temperature.

